THE SPEIGHT'S®

ALE HOUSE

GENEROUS TO A FAULT

ASHBURTON

(GF) These meals can be served Gluten free on request
(V) These meals can be served Vegetarian on request
Please inform your waiter if you have any dietary requirements

ALL DAY BREAKFAST

Bacon and Eggs (GF) $14.50

Smoked bacon, eggs how you want them and Alehouse toast

Hot Cakes (V) $16.50

Hot Cakes stacked with mixed berries and maple syrup
OR bacon and maple syrup

Eggs Benedict (GF) (V) $16.50

Two poached eggs, your choice of smoked salmon or bacon, with spinach on English muffins and topped with hollandaise sauce

Omelette (GF) (V) $18.50

Straight from the hen house. Made with 3 eggs and filled with cheese, spinach and mushrooms, served with bacon and Alehouse toast

Southern Man's Big Breakfast (GF) $23.00

Fried eggs, smoked bacon, Pork sausage, mushrooms, grilled tomato, hash browns and Alehouse toast

Vegetarian's Big Breakfast (GF) $19.50

Eggs how you want them, spinach, mushrooms, grilled tomato, hash browns, hollandaise sauce and Alehouse toast

Please inform our wait staff of any allergies you may have and we will do our best to accomodate your needs.

TO SHARE

Brewer's Loaf (GF) — Small $8.00 / Large $13.00

Served warm with choice of garlic butter, plain butter or balsamic vinegar and extra virgin olive oil

Flat Bread (V) — $12.50

Choice of: Cheese & Garlic, Tomato Pesto & Mozzarella Cheese or 50/50

Malthouse Platter (GF) — Half $28.00 / Whole $54.00

Selection of cold meats, cheeses, pickles, fruit and dips served with breads and crackers

Alehouse Hot Platter — Half $30.00 / Whole $52.00

Chicken Nuggets, corn bites, salt & pepper calamari, crumbed onion rings, mini hot dogs, fries and dipping sauces

Big Fries (GF) — $9.00

They're Big!! With tomato sauce and aioli

Winslow Wedges — Small $11.50 / Large $14.00

Chunky wedges with cheese, bacon, sour cream and sweet chilli

Cowboy Nachos — Small $14.00 / Large $20.00

With ground beef, chilli beans, in a spicy tomato sauce topped with melted cheese and sour cream

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TO START

Soup of the Moment (GF) $12.00

Chef's freshly prepared soup served with warmed Alehouse bread

Moeraki Seafood Chowder Small $14.00 / Large $17.00

A true local favourite. Seafood bound in a creamy fish stock delicately flavoured with fresh herbs and served with warmed bread

Bruschetta $16.50

Toasted ciabatta topped with your choice of: Tomato, mozzarella and basil
OR smoked salmon & cream cheese

Salt and Pepper Calamari $15.00 / Large $22.00

Lightly coated and flash-fried, tender calamari served with salad garnish, lemon wedges, aioli and sweet chilli dipping sauces

OR go large with fries

Filo Tartlet (GV) (V) $17.00

Warm spinach, cranberry and goats chees filo tartlet served on a bed of mixed salad leaves

Mushroom Pot (GF) (V) $16.00

Sauteed garlic Mushrooms and bacon smothered with Melted Chedder and warm foccacia bread

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TO FOLLOW

Try one of our Gourmet Burgers — $24.50

Your choice of:

Chicken Burger (GF)

Chicken breast, bacon and brie with an apricot sauce served with lettuce, tomato and fries

Beef Burger (GF)

Beef pattie, bacon, cheddar, fried egg, crumbed onion rings with a beetroot chutney served with lettuce, tomato and fries

Vegetarian Burger (GF) (V)

Portobello mushroom, spinach, brie with a beetroot chutney served with lettuce, tomato and fries

Crumbed Schnitzel — $19.00

Your choice of chicken or pork with fries, salad and your choice of sauce.
Choose your sauce: Garlic butter, hollandaise, mushroom, porter gravy, peppercorn, smokey bbq

Speight's Pot Pie — $24.00

Chef's pie of the day served with a crisp salad & fries
A pint of Speight's Distinction Ale and a hot pie-couldn't be better!

Bangers and Mash (GF) — $23.00

Pork sausages on Alehouse mash topped with peas, caramelised onions and Speight's Porter Gravy
It just has to be Speight's Porter with this!

Plains Pasta — $25.50

Creamy bacon

Creamy bacon and mushroom fettuccini topped with shaved parmesan

Mushroom and spinach

Mushroom and spinach fettuccini with toasted pine nuts and parmesan cheese

Chicken Parcels — One $23.50 / Two $29.50

Our famous filo parcels filled with chicken, bacon, peach and soft cheese, baked till golden, topped with citrus peach chutney, kumara wafers, served with gourmet potatoes and salad
A crisp Speight's Triple Hop pilsner suits this well

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Curry of the Day — $24.00

Chef's curry of the day served with rice

Risotto Of The Day — $24.00

Our chef's creation of the day

Black Cherry Chicken (GF) — $31.00

Tender, juicy chicken breast wrapped in bacon, filled with cream cheese and cashew nuts, and oven roasted to perfection served on kumara mash with black cherry sauce and a garden salad (allow 25 minutes cooking time)

Speight's Porter has the complex flavours to enhance this dish

Blue 'n' Gold (GF) — Small $25.00 / Large $31.00

Blue Cod fried golden in Speight's beer batter, finished with fresh garden salad and fries. It's a goodie!

Classic Kiwi cuisine - pair it with a cold Speight's Summit Golden Lager

Catch of the Day — POA

Your wait-staff will advise you what we have caught and how we have prepared it but trust me....it will be delicious

The Pig (GF) — Small $24.00 / Large $31.00

Pork ribs slow braised in Speight's Cider and wild rosemary and oven finished in our smokey BBQ sauce served with fries

This is great with a cold Speight's Gold Medal ale

Shearers Shank (GF) — One $29.00/ Two $33.00

Tender and delicious lamb shank slow braised served on Alehouse mash, braised red cabbage and red wine jus

Delicious with a glass of rich, robust Speight's Porter

Pork Belly — $31.50

Pork belly on Alehouse mash with sauteed cabbage and leeks with a porter gray and a spiced apricot and apple sauce

What about a glass of our very own Apple Cider?

Roast of the Day (GF) — Small $17.00 / Large $23.00

Your wait staff will advise

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Musterer's Big Mixed Grill (GF) $34.00

Fried eggs, 150gm 5 star rump steak, pork chop, bacon, pork sausage, Portobello mushrooms sautéed in garlic butter served with fries and your choice of sauce.

Choose your sauce: Garlic butter, hollandaise, mushroom, porter gravy, peppercorn, smokey bbq

Roast Otago Lamb Rump (GF) $34.00

Prime Otago lamb rump marinated in Speight's Distinction Ale and rosemary. Oven roasted and served with a medley of roasted vegetables and garden peas with a red wine jus

A pint of Speight's Distinction Ale will go great with this

Chefs Delight POA

Our chef's creation of the day

And ask for a Speight's recommendation while you are at it

Drunken Steak (GF) $34.00

300gram prime rib eye served with a house salad and fries

Choose your sauce: Garlic butter, hollandaise, mushroom, porter gravy, peppercorn, smokey bbq

Mary Jane Speight's Salad (GF) $25.00

Just how she would have liked them...

Char grilled chicken

Char grilled chicken with salad greens, bacon, tomato, carrot, red onion and cashew nuts with our own dressing topped with crispy noodles

Thai Beef

Strips of Thai Beef with salad greens, crispy noodles, cashew nuts and a sweet chilli and coriander dressing

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Caesar Salad (GF) $22.00

Cos lettuce, croutons, bacon, shaved parmesan, anchovies (optional),

poached egg and caesar dressing

ADD char grilled chicken or smoked salmon $25.00

A nutty Gold Medal ale is great with a fresh salad

EXTRAS (JUST BECAUSE YOU CAN...)

Eggs x 2 (Local Free Range)	$3.50	Hash Brown	$2.00
Crumbed Onion rings	$3.50	Grilled Tomato	$3.50
Mushrooms	$3.50	Smokey Bacon	$5.00
Fries	$5.00	Wedges	$6.00
Salad or Vegetables	$4.00	Ale House Mash	$5.00
Blue Cod	$7.00	Pork Sausage	$4.50
Extra Sauce	$1.00		

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FOR THE WEE 'ANS

(12 and under) includes an ice block... $12.00

Percy's Ribs (GF)

BBQ ribs with crispy fries

Fishy Feast (GF)

Grilled or battered fish with chips and salad

Roast of the Day (GF)

Your wait staff will advise

Chicken Nuggets

With fries and salad

Junior Snack Platter (GF)

Ham, cheese, fruit, bread and other healthy goodies

Pasta

Served in a creamy cheese and ham sauce

AND TO FINISH

Kids Ice Cream Sundae (GF) $6.00

Vanilla ice cream and your choice of raspberry, chocolate, caramel or passion fruit topping finished with whipped cream

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TO FINISH

All Desserts $14.00

Chocolate Mud Cake (GF)

Served warm on a rich decadent chocolate sauce with berries, vanilla ice cream and cream

Farmhouse Cheese Cake of the Day

Ask for today's selection

Sticky Date Pudding

Served with warmed custard and vanilla ice cream

Cromwell Crumble

Crumble of day topped with a crispy golden crumble, warmed custard and ice-cream
Your wait staff will advise

Ice Cream Sundae (Served In A Pint Glass) (GF)

Vanilla ice cream and your choice of raspberry, chocolate, caramel or passion fruit topping finished with lashings of whipped cream

Or Maybe a Port, a nice wee Single Malt or one of our Finest Liqueurs

Please one account per table. If you enjoyed the Ale House
Please tell your friends, but if you didn't – tell us!
Takeaway Meals available | Group Bookings | Outcatering | Gift Vouchers for sale

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